



## April/May Meeting Minutes

Despite some technical difficulties, we had a very successful InterCenter Competition on April 25<sup>th</sup>. And the winner of the porter category was our own Kevin Berry! This year, we had a total of five NASA centers compete and we have contacts for seven centers next year. Future competitions will be held on the last Saturday of April, with details announced some time in October. For next year, we're deciding between:

- \* Strong Ale
- \* German Wheat/Belgian Wit
- \* Light Hybrids
- \* Bocks
- \* Other (Scottish/Irish?)

Let us know if you have any preferences as we're so far leaning toward the German Wheat and possibly the Scottish/Irish.

Also, the Guild Picnic is fast approaching (June 6<sup>th</sup>). You don't have to be a brewer, just a beer enthusiast. It's at Patapsco Park, so bring any or all of the following: your family, food, beverages, beer, chairs/blankets, games, and \$2 for entrance into the park. There will also be a Wheat Beer Competition and a chance to win a heated and cooled conical fermenter. For more info as well as directions, go to <http://www.mdhomebrewers.org/>.

## Other Club News

If you're interested, we've begun holding officer meetings the Tuesday before each club meeting to discuss upcoming events and the club agenda. All are welcome and they're held at one pub or another. June's meeting will most likely be at the Quarry House in Silver Spring.

There are still pint glasses (16oz) with our logo available. If you'd like one (or more), stop by Kevin's office in building 11, room S117, just down the hall from where we hold our meetings. They're \$7 each for members and \$8 for non-members. For a four-pack, it's \$25 (members) and \$30 (non-members).

## Next Meeting

**Thursday, June 18<sup>th</sup>: Building 11 room C104, 4:30pm.**



## **Zymernauts on the (Peruvian) Road**

by Matt DeLand

I certainly would not claim a fraction of Michael Jackson's expertise, but I did have an interesting "Beer Hunter" experience while on vacation in Peru last month. My wife and I were touring the Sacred Valley area south of Cuzco when we noticed that numerous houses had long poles extending out towards the



road, with red covers on the end. Our driver explained that this was the traditional way to indicate where you could buy chicha, a native beer fermented with corn. Of course, I was curious, so he stopped at the next house and took us in. The owner spoke only the native Quechua language, so our driver got her to sell us a sample glass for 1 sol (30¢). She promptly pulled the stone lid off a 10 gallon vat sitting on the dirt floor of her house and used a ladle to fill my glass. The beer was fairly cloudy (see picture) and a little sweet for an ale style. My wife, who doesn't normally drink beer, thought it was OK.

Later that night, however, she wasn't as fond of it. Both of us found ourselves making frequent trips to the bathroom, and she also had cramps and chills during the night. It took some strong antibiotics the next day before we could get back to our sightseeing. So, if you get a chance to try some "down home" chicha beer in Peru, be careful!



## Upcoming Events

### MAY

- **Thursday, May 28<sup>th</sup>: Carol Stoudt of Stoudt's Brewery at the Brickskeller**

Tickets are just \$20 each! This event is being held upstairs at the Brickskeller. Without question Carol is the world's premier and preeminent female brewer and is a true legend. She's an old friend of the Brick, a GREAT speaker and is a walking talking story book on the regions craft brewing history. She's going to share some very interesting news about some new areas the



brewery is entering that I just bet many others will quickly investigate. This tasting is offered at a very special price too so don't miss it!

- **Thursday, May 28<sup>th</sup>: Port Brewing Co Beer Dinner at Birreria Paradiso**
  - 6:30pm or 9pm
  - 282 M St NW, DC

This is a 4-course/6-beer with Tomme Arthur in attendance. Reservations are required and can be purchased by calling 202.337.4936. <http://www.eatyourpizza.com>.

- **Thursday, May 28<sup>th</sup>: Avery Dinner with Adam Avery at Rustico in Alexandria**
  - 7-10pm
  - \$69 per person +tax and gratuity

Join in the celebration of craft beer and food excellence as Adam Avery hosts this is five-course tasting menu, with multiple tastes within each course. As such they're pairing no fewer than 8 different Avery beers with the meal. The full menu is featured on the Rustico website. For reservations or more information contact Jason at [jasona@rusticorestaurant.com](mailto:jasona@rusticorestaurant.com) or call 703-224-5051. <http://www.rusticorestaurant.com>.

- **Thursday, May 28<sup>th</sup>: "They Made Me Do It" Blueberry Ale Release Party**
  - 7pm to ?
  - Red Brick Station in White Marsh

The annual release of "They Made Me Do It Blueberry Ale". \$2 Blueberry Ales, giveaways, drink specials, and live music.

- **Friday, May 29<sup>th</sup>: Sierra Nevada Meet & Greet Glass Giveaway at Rustico**
  - 5-10pm

Rustico's second event leading up to Savor is an opportunity to meet Steve Grossman, co-owner and Brewery Ambassador of Sierra Nevada Brewing Company, and his daughter (and Brand Manager) Sierra Grossman as we celebrate one of the most classic (and classy) American craft breweries! They'll be giving away free glasses with every Sierra brew purchased. 703-224-5051 or <http://www.rusticorestaurant.com>.

- **Saturday, May 30<sup>th</sup>: SAVOR – An American Craft Beer & Food Experience**

\*\*\*\* This event is sold out, but I've been seeing a few tickets up for grab here and there. Let me know if you're interested ([mebida@yahoo.com](mailto:mebida@yahoo.com)). \*\*\*\*

- National Building Museum, 401 F St NW, DC
- General admission, 7:30 to 11pm, \$95
- Salon, 6:15 to 11pm, \$20

Enjoy a reception-style sampling of your choice of 35+ sweet and savory appetizers and 120 craft beers from 65 breweries. Converse with the luminaries of the craft beer industry - brewery owners, brewers and representatives will be on-hand - serving your beer.

<http://savorcraftbeer.com/>



- **Saturday, May 30<sup>th</sup>: Maryland Brewer's Springfest, Frederick, MD**
  - Noon to 8pm, Harry Grove Stadium
  - \$17 in advance, \$25 at the door

The Frederick Keys play host to the Annual Maryland Brewer's Springfest on May 30<sup>th</sup> at Harry Grove Stadium. This festival welcomes a crowd of beer tasters, music fans and families each year. Sample over 60 beers from local Maryland breweries. Listen to live music performed by 21 The Difference, The Freddie Long Band and The Reagan Years - The East Coast's Premier 80's Tribute Band.

Check out the local brewer's, event line-up and buy your tickets at [www.frederickkeys.com](http://www.frederickkeys.com).

## JUNE

- **Monday, June 1<sup>st</sup>: Stone Brewing with Co-Owner and brewmaster Greg Koch**
  - 7-11pm at the Brickskeller

Tickets are \$35. Greg Koch of Stone Beer comes back to the Brickskeller with a great selection of beers from his San Diego Brewery! Greg and his brewery are perfect examples of everything that is right with the craft beer movement. Don't miss this chance to meet Greg and hear him speak as we sample a great selection of his wonderful brews including a couple years of their annual release, Vertical Epic.

- **Saturday, June 6<sup>th</sup>: Guild Summer Picnic, Patapsco State Park**
  - Noon to 7:00pm

There will be a raffle for a heated and cooled 12 gallon conical fermenter. Chances are \$20 each and limited to 200 tickets. Sales start Monday, May 4<sup>th</sup>, with the drawing at the picnic. All proceeds go to charity. Tickets and details <http://www.mdhomebrewers.org/>.

This event is always a lot of fun. Check out the pictures from the 2008 Summer Picnic: <http://twowrap.smugmug.com/Homebrewing/532703>.

- **Wednesday, June 10<sup>th</sup>: He Said Beer, She Said Wine Dinner with Sam Calagione & Marnie Old at Brasserie Beck**
  - 7-10pm
  - \$85 plus tax and gratuity

For one night only, Sam Calagione, owner and founder of Dogfish Head Brewery, and Marnie Old, master wine sommelier, will host a dinner of beer and wine delights paired with great Belgian food while discussing their book "He Said Beer, She Said Wine". The menu can be found on their website. 7-10pm. <http://www.beckdc.com> or 202-408-1717.

- **Friday, June 12<sup>th</sup>: Zymurnaut Picnic – Bldg 20 pavilion**

Beginning at noon, we'll have brats, burgers, beer, and horseshoes, as well as guest speaker Gregg Norris from Clay Pipe Brewing Co. Bring a side dish and beer (homebrew, preferably).





- **Saturday, June 20<sup>th</sup>: Beer, Bourbon, and BBQ Fest at The Waterfront at National Harbor**

- \$40 VIP, \$30 regular (in advance), Noon (or 2pm) to 6:00pm

Join in for a great day of beer sippin', bourbon tastin', music listenin', cigar smokin', and barbeque eatin'. Your admission buys you a sampling glass so you can enjoy an all-you-can-taste sampling of beer and bourbon. Some of the best barbeque vendors are on-site if you get hungry all while enjoying seminars in the tasting theater and live music all day. VIP Tasting Glass is \$40 (in advance only) and is valid from noon-6pm. Includes admission into the event, a souvenir tasting glass, unlimited sampling, 2 extra hours of tastes and a goody bag. The Regular Tasting Glass is \$30 in advance online or \$35 on-site and includes admission into the event, a souvenir tasting glass, and unlimited samples from 2pm - 6pm.

- **Thursday, June 25<sup>th</sup>: Max's Rare and Obscure Part 2**

- 5pm-1am

Max's will be pulling out some really rare gems on drafts. They've been saving some of the rarest and hard to find kegs just for this event. There's one keg each so they will go quickly. 5pm-1am. 888-675-6297 or <http://www.maxs.com>.

## **Recurring Events**

- **DuClaw Beer Releases – all locations (dates subject to change)**

DuClaw has a beer release every month for a new beer or a returning seasonal beer. To get free stuff at the release, sign up for the <http://www.duclaw.com/marketing/release.aspx>. Giveaways end at 10pm (sharp), so get there early.

**“Mayhem” Weizenbock Release: Wednesday, May 20<sup>th</sup> and Thursday, May 21<sup>st</sup>**

This full bodied brown ale creates chaos with an anarchic mix of clove and banana flavors, and wreaks havoc on the senses with an unruly alcohol content.

Style:	Weizenbock
Color:	Brown
Hop Variety:	Hallertau and Tettnang
Grains:	Munich malt, Wheat malt, Carawheat, and Melanoidin Malt
Bitterness:	25 BU's
Gravity:	18 plato
Alcohol Content:	7.5% abv

There will be a special sneak-preview night Monday, March 9th for Pint Club members.

**“Consecration” Release: Wednesday, June 17<sup>th</sup> and Thursday, June 18<sup>th</sup>**

One sip of this medium bodied hoppy American brown ale and you will dedicate your soul to its pursuit. Sweet and rich malt flavor with notes of chocolate, caramel and nuts, are balanced by an equally intense hop prescence, a citrusy aroma and a 5.5% abv. Blessed be this ale.



Style: American Brown Ale  
Color: Brown  
Hop Variety: Amarillo, Cascade  
Grains: Pale malt, Dark Crystal malt  
Bitterness: 25 BU's  
Gravity: 13.3 plato  
Alcohol Content: 5.5% abv

**On the Horizon:**

“Sawtooth” Belgian White Ale: Wednesday, July 22<sup>nd</sup> and Thursday, July 23<sup>rd</sup>

• **Capitol City Brewing Company @ Union Station -- Upcoming Releases**

- Three months of Organics:
  - o April - June: Saison
  - o July - September: Wit
  - o October - December: Tripel

• **Clipper City Brewery Tours**

- Every Saturday at 1:00pm and 2:30pm.

Tour the brewery and see how your favorite beer is made. Buy a souvenir Clipper City glass for only \$5 and receive complimentary fresh beer samples!! And as always, the tour itself is free.

Tickets must be reserved in advance at <http://www.ccbeer.com/reserve-your-tour-tickets>